

Hawaiian Style (Portagee) Sausage

Hawaiians often refer to this style of sausage as "Portagee Sausage" (no insult intended). Portagee sausage is the Hawaiian variation of Portuguese Linguica. It is sweeter and not as "hot" as the original Linguica-style sausages. The formula was developed as a result of my tasting several different version of Hawaiian sausages and selecting my favorite flavors.

2-1/4 lb.	Pork butt	1000.0 g
3/4 lb	Fat back	340.0 g
2 tsp.	Salt	14.0 g
6 tbs.	Cane sugar, brown	48.0 g
2 tbs.	Paprika	16.0 g
1 tsp.	Phosphates*	7.0 g
1/2 tsp.	Prague #1 curing salt	3.0 g
2 tsp.	Garlic, granulated	3.0 g
1 tsp.	Anise, ground	2.0 g
4 Tbs.	Pineapple juice	60.0 ml
3 Tbs.	Soy sauce	45.0 ml
1 Tbs.	Hot sauce--I use Crystal	15.0 ml
	32 mm hog casings	



1. Cut the meat and fat into cubes, partially freeze, then grind together through the fine plate of the grinder.
2. Combine the salt, Prague #1, and phosphate with the pineapple juice; stir well to dissolve and then mix in well with the meats.
3. Sprinkle sugar, paprika, garlic and anise over the meats; pour in the soy sauce and hot sauce and mix well.
4. Refrigerate 12 hours to develop flavors in the meat.
5. Stuff into 32 mm hog casings; tied off in pairs--8 inches long.
6. Air dry the casings; a small fan helps out here.
7. Place in a 160' f preheated smoker; apply a light smoke and hold until internal temperature of the sausage is 150' f.
8. Cool at room temperature; then refrigerate. (extras can be vacuum sealed and frozen)

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* available as AmesPhos at: http://www.theingredientstore.com/generalstore/meat_preservation/index.htm